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2018 Pinot Gris

ADELAIDE HILLS

VINEYARD

On the 26th and 28th February, we harvested Pinot Gris from our Llangibby Vineyard, a relatively new addition producing exceptional fruit, located in the Mt Barker region. Arguably one of the better vintages in recent times, we are thrilled with the varietal lift and aromatic intensity in our wines that has evolved from such a growing season. With plentiful groundwater stores, the vines developed at a slow and steady pace with good crop levels. Our Pinot Gris block seemed to thrive in the conditions at hand and showcased ripe flavours at a moderate 11.2-12.0 baume.

Whilst Pinot Gris and Pinot Grigio wines are made from the same grape variety, they have developed into two distinct wine styles in Europe. Alsace is considered the home of Pinot Gris, and when we compare our wine to the stereotypical Alsatian Pinot Gris, our example has tighter acid structure than many and may be considered more aromatic. Whilst our Pinot Gris carries a subtle hint of residual sugar, it is far 'drier' than many of the French examples, yet its texture and weight means that it bears greater similarity to the Gris style than the Northern Italian Grigio style, where they tend to pick earlier and exhibit a racier and lighter flavoured style.

An intriguing blend of fruit flavours ranging from green pear to white peach, this wine has a subtle layering of texture that adapts well to all occasions.

WINEMAKING

When harvested the Pinot Gris exhibited ripe fruit flavours even at the modest sugar levels of 11.2°Baume. The free run component was gently pressed in our airbag/tank press, denying the inclusion of any harsh phenolics, whilst a small parcel was fermented in aged French oak hogsheads. The free run was fermented cool with a yeast selected for its elevated aromatic expression and fermentation was complete in just over two weeks. Post ferment, the wine was held on yeast lees to add further complexity and texture, further enhancing the gentle floral and citrus fruit flavours. The oak component (8%) was backblended and gives the wine an extra dimension of textural complexity.

TASTING NOTES

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| COLOUR | Light pale gold. |
| AROMA | Lifted floral aromas. |
| FLAVOUR | An intriguing blend of fruit flavours ranging from green pear to white peach, this wine has a subtle layering of texture that adapts well to all occasions. |

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| TECHNICAL DATA | Alcohol vol: 12.5% |
| | Total Acidity: 6.1 g/L |
| | pH: 3.22 |
| | Residual Sugar: 2.1 g/L |

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| CELLAR POTENTIAL | Pinot Gris has the capacity to develop in complexity when cellared over the short to medium term, but is well suited to early drinking when its contrast of fruit flavours, lifted aromatics and texture are at their peak. |
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HAVE IT WITH ...

Thai Green Chicken Curry.

